

# LET YOUR HEART SOAR AT CONCORDE MANCHESTER

# A TRULY UNIQUE WEDDING VENUE

Every couple dreams of their special day, one which they will cherish forever, and one that will live long in the memory of their guests. Concorde, the epitome of style and elegance, provides just this.

The aircraft, whose name represents the harmonious union between British and French aviation that led to its creation, is a backdrop like no other. The world-famous plane sits proudly in its purpose built, light and spacious home ready to wow you and your guests.

Our package brings everything together to create your perfect wedding day and our dedicated team will work with you to transform your vision into an unforgettable occasion.

Start the first day of the rest of your life underneath, or even onboard, this global icon.

OR MAKE AN ENQUIRY,
PLEASE CONTACT OUR TEAM

sales@concordeconferencecentre.co.uk





# YOUR WEDDING PACKAGE

- Exclusive hire of the Hangar for your wedding breakfast and evening reception
- A traditional red carpet welcome within the Hangar
- Your ceremony under the wings of the iconic aircraft
- Prosecco drinks reception following your ceremony (1 glass per guest)
- Traditional three-course wedding breakfast
- Half a bottle of wine per guest served with the meal
- Prosecco toast (1 glass per guest)
- Unique photo opportunities for the bride and groom including the flight deck
- Short tours of the Concorde for you and your guests following your ceremony
- Full cash bar service available following your ceremony

- White linen tablecloths and napkins for your tables
- All crockery, cutlery and glassware
- Lit star cloth boards to illuminate your wedding reception
- Table numbers and stands
- Clothed presents table
- Coat rails (unstaffed)
- Wedding car access within the Hangar (subject to availability and weather conditions)
- Private bride's room
- Free car parking for guests
- Duty manager present on the day to co-ordinate your timings

£9,995\*

# YOUR WEDDING BREAKFAST SAMPLE MENU

A choice of one of the following starters, main courses and desserts

### **STARTERS**

- English onion soup with Dunham Massey press cider, sage and a fired seeded loaf 🔞
- Staal smoked salmon with potted shrimp butter, cucumber, lemon and pumpernickel toasts
- Homemade sourdough crumpet with cheddar cheese and a poached Cacklebean egg
- Duck leg hash brown with sweet pickled cabbage, watercress and a blackcurrant dressing
- Twice baked Mrs Kirkham's souffle with parmesan chives and smoked bacon

## **MAINS**

- Roasted sirloin of Dexter beef served with braised shoulder of beef stuffed Yorkshire pudding,
- beef dripping carrots & potatoes and pan gravy
- Roasted loin of lamb served with pressed Lancashire hotpot potatoes, red cabbage,
- minted root vegetables and roasted onion
- Lancashire cheese dumplings with roasted squash, pine seeds, squash velouté and dill oil
- Breast of corn-fed chicken served with Bury Market black pudding potatoes, roasted pumpkin and buttered kale
- BBQ fillet of seabass with poached potatoes, asparagus, podded peas and mint

## **DESSERTS**

- Manchester tart served with caramelized banana ice cream, toasted coconut, bee pollen and raspberries
- Dark chocolate 'millionaires' pudding with clotted cream and blackberries **W**
- ullet White chocolate mousse with mulled wine poached pear and gingerbread  $oldsymbol{\mathbb{V}}$
- Stem ginger Crème Brûlée with Tomlinsons rhubarb and a jammy biscuit 🕡
- Poached strawberries with a custard tart and vanilla meringue

## **DRINKS**

- Half a bottle of wine per guest
- Tea and Coffee



- Vegetarian
- Vg Vegan
- 🜚 Vegan Available



# **ENHANCE** YOUR PACKAGE

## **CANAPES**

Your choice of three of the following (three canapes per guest to be served)

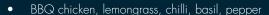
- North west roasted beef, creamed potatoes, Yorkshire pudding, horseradish
- Staal smoked salmon, bergamot, cream cheese, cucumber
- Pulled hog roast croquette, apple puree, sage
- Mrs Kirkham's Lancashire doughnut, IPA pickled onions
- 🔹 Wild mushroom pastie, tarragon, cream 🔞
- Baked potato, sour cream, chives 💟
- Local beef mini-burger, beer onions, cheese, seeded bun

£11pp\*



#### **EVENING BUFFET**

- Pork 'Pie'- Pork belly, hot water pastry, Blacksticks Blue cheese & piccalilli
- Baked heritage potatoes, Lancashire cheese, soured cream, chives



- Selection of Manchester sourdough toasties
- Breaded English scampi, lime mayo, tomato salsa
- 🕨 Roasted sweet potato, smoked habanero, cashew 😘
- Assorted homemade sweet treats V

**£27**pp\*



# **AV PACKAGES**

We will put you in touch with our preferred AV suppliers, Sterling Event Group, who can meet all your audio-visual needs. They can provide a bespoke quote for your wedding based on your individual requirements.



**CONTACT** hire@sterlingeventgroup.co.uk | 0161 436 4444 | sterlingeventgroup.co.uk

## **SAMPLE PACKAGE**

- Wash of light onto the aircraft using 12 high output LED lights set to a colour of your choice
- PA system suitable for up to 300 people
- Professional party DJ and equipment including black DJ surround
- Handheld mic for speeches & announcements
- 16ft x 16ft dancefloor in plain black, plain white or black & white chequered
- Black and white projection onto the nose of the plane with bride & groom initials





\* All prices are inclusive of VAT

